The RinK, The Rink.

ONE WEEK Of Unprecedented Cut Prices

Furniture, Carpets, Mattings, Upholstery Goods, Lace Curtains,

Beginning MONDAY, May 14, and continuing through the week,

&c.

The Julius Lansburgh Furniture and Carpet Co.,

N. Y. Ave. Bet. 13th and 14th Sts.,

Will offer for one week only the following specialties. Prices cut nearly in half for this sale.

Furniture.

Furniture.

1 Solid Oak Chamber Suite, with 24x30 French Plate Beveled Mirror in dresser. Regular price, \$30 SPECIAL, ONE WEEK, \$19.75. CASH OR CREDIT.

1 Solid Oak Chamber Suite, Cheval Dresser, 18x 40 French Plate Beveled Mirror. Regular price, \$25. SPECIAL FOR THIS SALE, \$22.50. CASH

1 Solid Oak Chamber Suite, with 20x34 French Plate Beveled Mirror. Cheap at \$22.50. SPECIAL ONE WEEK, \$14.75. CASH OR CREDIT.

1 5-piece Parlor Suite, upholstered in silk, bro-catelle, or Wilton rugs. Cut from \$30 to \$19.50. CASH OR CREDIT

NO. 5. 1 Elegant 6-piece Parlor Usual price, \$65. SPECIAL THIS SALE, \$42,50. CASH OR CREDIT.

NO. 6. 25 Solid Oak 6-ft. Extension Tables. Price else where, \$6. Our price for one week, \$3.85. CASH

NO. 7. A Good 40-ib. Hair Mattress, with best quality tick., \$7.65, NO. 8.

1 4-ft. Solid Oak Sideboard, with I small and 1 large drawer, and double closet. Regular price \$18. Price for this week, \$12.50. NO. 9.

4 styles of Solid Oak Hat Racks, with French Plate Beveled Mirrors. Cut from \$25 to \$16.75, this week only. CASH OR CREDIT.

The largest assortment of REFRIGERATORS, ICE CHESTS, BABY CARRIAGES, LAWN SET-TEES, &c., at special cut prices for ONE WEEK ONLY. CASH OR CREDIT.

Carpet Department.

EXTRAORDINARY SALE OF MATTINGS 500 rolls Heavy Jointless China Matting. Per oil of 40 yards, \$5, 450 rolls Fine Japanese Jointless Matting. Per SPECIAL VALUE

300 rolls Ecru Seamless Matting at 1734c. Worth 25c. 250 rolls Finest Cotton Warp Matting. Price elsewhere 40c. This week, 25c.

Upholstery Department.

1 lot Madras Curtains, 346 yards long. Rugular price, \$5. Cut to close, \$1.50. 59 pair Lace Curtains, 336 yards long. Price \$1.50. Price for one week, 300. 25 pair Silk Striped Snowflake Madras Curtains at \$2.50 per pair. Exactly ONE-HALF PRICE. 50 Best Quality 64 Chenile Table Covera. Cut from \$1.50 to 68c. each.

Wall Paper Department.

Our Wall Paper Department is stocked with all the latest designs of French. English, and American papers. Prices ranging from 10c per roll 1687,30. Only skilled workmen employed. Estimates cheerfully given and first-class work

THE JULIUS LANSBURGH FURNITURE AND CARPET CO.,

R. L. AVE. BET. ISTH AND 16TH STS.

Aunt Emily's Idea SO-CALLED "DRY" CLEARING. It Can Be Done at Home if Only It Is Done Carefully Enough.

The domestic problem, like the poor, is always with us. We all know that something s away in the back basement, and that the nachinery of the household needs something more than a generous application of grease to make it run smoothly. Indeed, in the most of our kitchens there is too much grease, too much of the frying pan, and not enough of actual knowledge of a way to do any better.

If the lady of the house interferes, ten to If the lady of the house interferes, ten to one she gives it up in despair after two or three ineflectual trials. She knows she ought not to give in to ignorance and impudence, but rather than be deserted in the midst of house-cleaning, Spring cleaning, or Spring sewing she shuts her eyes to many things which rasp her temper and make house-keeping a burden. It all comes through being obliged often to employ unskilled and unteachable persons, while the provoking thing about it is that they are paid just as much as though the service received was all it is claimed to be.

I have written before of how lamentable this absence of training is, and that the ordinary cooking school does not meet the demand, with its dainty dishes, and garnishes, and sauces and preparations of the luxuries of the table, to which leisurely housewives attend, look on, and write down in recipes, while a lady teacher expounds the theory of fancy cookery.

are object lessons rather than practical experiments in cookery, such as good, plain, honest every-day fare, without the frills and furbelows of fashionable garniture. Think of roses made out of turnips and marbles of carrots and radishes! They are better than

well, the case is not so hopeless as it at Well, the case is not so hopeless as it at first seemed to me, for I have found one woman in Washington, Mrs. A. L. Woodoury, who has been working away at the true idea idea of a cooking school for the common people during the past fourteen years. She has a mission school, non-sectarian, and it does not draw the color line on any child, girl, or young woman who wishes to learn how to do plain cooking. It has a membership of 100 and sometimes 200 during each school year of its existence.

ts existence.

Mrs. Woodbury's school was the means of Mrs. Woodbury's school was the means of having instruction on this line of honorable work introduced into the public schools, and thus its influence has gone forth into thousands of the homes of the poor to render them more comfortable, because of intelligently prepared food, and every now anothen a kitchen maid's praises is sounded forth as a "treasure" who traces her good qualities back to Mrs. Woodbury's cooking school, where she took her first lessons a few years ago and learned to regard with pride and piensure neally-done kitchen work, well-prepared food, Mrs. Woodbury's school did not aim to teach scientific cookery, but simple methods of preparing every-day dishes, and out of much thought on this subject she evolved a manual of domestic work and practical lessons in cookery, just such ideas of the principles and facts about practical cookery as every girl ought to know.

ought to know.

Of course Mrs, Woodbury has been aided by the assistance of many of the best-known ladies in the city, and out of the simple cooking school has evolved two or three branches, all destined to bear the same kind of Improved fruit, good housekeeping.

These are the Mission School of Cookery and Housework, established in 1880, and the Training School for Household Manual Work, ten years later.

There is also a pay school of cookery for ladies who wish to learn the art of finer cookery or to have their servants trained. Miss Adelaide Payne is the superintendent and teacher of this department, and the other day I was much interested in seeing a German woman making a blane-mange under her instruction.

Miss Clara Lewis is teacher of the school of cookery and housework. This branch has turned out some good workers, for this is en-tirely a charity, dependent upon donations for its support.

Being a preventive charity, helping others to help themselves, it deserves all it gets and

n great deal more.

Recently another graft has been put upon this thrifty plant, and in the very line most needed. It is known as the mission employment bureau, and is calculated to remove some of the difficulties connected with domestic service

It is a bureau not run for the personal agrandizement of the "agent," but for the benefit of those seeking good service and those seeking good places, "The references" of all angleants for places are inquired those seeking good places. "The references" of all applicants for places are inquired into, and a record of them kept, so that in

time a reliable list of such as are good and trustworthy is made up. A moderate fee is asked from both employer and employe to defray the expenses of the office. The year's work on this line of endeavor is most encouraging, and it is to be hoped that most encouraging, and it is to be hoped that 'references' will eventually mean something more than a good-natured effort to dispose of one whom it seems cruel to withhold it from, although the writer of them well knows they ought to for the morale of the kitchen. When one trial to either the lady obtaining

when one trial to either the lady obtaining the girl orto the girl proves unsatisfactory, they are each given another chance, and when nothing is accomplished no fee is exacted. Now this strikes me as good business, and calculated to dignify domestic service into something like a trade or occupation to be sometiming the a trade or occupation to be learned, and to confer honor upon those who chose domestic service as a business. It should be a matter of choice with a girl who has to earn her living whether she shall choose this occupation or something else.

One day last week I visited the cooking school, which is located most excellently in an old house, 1228 N street northwest, and I found a class of young women from St. Augustine's school for girls just about finishing their weekly lesson. They had made most excellent corn starch, blane-mange, and poached eggs, and could tell about the whys and wherefores. They then put everything to rights, ready for another class. These girls had each one actually taken part in her girls had each one actually taken part in her lesson of the day, and could do what she had been taught theoretically. They were a most promising lot of young women, and some others who have been there have made up their minds to go into domestic service as a hourtage and tony are tableagaint register. business, and now are taking special training St. Vincent's Orphan Asylum, St. Rose's In-dustrial School, and St. Matthew's parish school each send classes for instruction each week, but there are as many Protestants as Catholics who are also in classes, and many little girls go who have to leave school before they result for a search or a clash the search of Al they reach the seventh or eighth grade. All this teaching is of immense advantage to these children, who will become helpers in the homes of parents whose necessities pre-vent them from giving them further school-

It does seem to me that Miss Woodbury's It does seem to me that Miss Woodbury's mission cooking schools and the other lines of work attached to it, with the one still to be attached of all around housekeeping, ought to commend itself to all who have suffered through the lack of well-trained domestics, so that they would rally to its support.

An ounce of preventive is worth pounds of cure. Any school which goes to the root of the matter, and endeavors to lift up domestic service into the plane of an occupation, will help to make an impression on the mass of ignorant women who now pose as accomplished cooks and make life hardly worth living through their blunders, waste, and

living through their blunders, waste, as inefficiency.

AUNT EMILY. Word History.

Tea is a Chinese word. Ukase is of Russian origin.
Gin was first made in Geneva.
Acra formerly meant any field.
Villain was formerly a farmer.
Pillow lace is made on a pillow,
Candy was first made in Candia.
Guinea fowis came from Guinea.
Frieze first came from Friesiand.
Peck was once only a poke or bag.
Lemous originally came from Ilma.
Florins were first made in Florence.
Huzzy is a corruption of housewife.
Apocrypha means hidden or spurious.
Magnets were discovered at Magnesia.
Tulle was invented at Tulle, in France.
Canaries came from the Canary islands.
Gillyflower is a corruption of July flower.
Taboo and tattoo are of Polynesian origin.
Sarsanet was first made by the Saracens. Ukase is of Russian origin.

Overpressure. "Then you say the examination you have to pass for the assistant mastership is rathe

"I should think it was. You are required to answer questions on psychology, integral calculus, astronomy, theology, metaphysical analysis, Greek versification"—— "Saperiotte! And pray what will you have to teach?"
"Elementary grammar."—Annales Poli-"Elementary grammar."—Annales Poli-tiques et Litteraires.

In looking over last year's clothes as you doubtless surprised and grieved to find that

most of them need cleaning, unless, indeed, you took time by the forelock and had it don last Fall before you packed them away. There is really no reason for having it done; you can do it quite as well yourself if you will only take the necessary trouble. The processes of professional cleaners are not at all mysterious.

of professional cleaners are not at all mysterious.

"Dry cleaning" is, for the most part, no dryer than immersion in a tub of liquid will permit. Gowns and cloaks supposed by their owners to be submitted at the cleaner's to delicate operations are put in a washtub and rubbed like any week's washing. The sonp used is made of palm oil.

If they cannot be put in water they are dipped in a vat of benzine. Whether they are put in benzins or water depends upon the material, a plece of which is experimented with beforeband. Other garments not too complex are laid on a marble slab and sayubbed

ierial, a piece of which is experimented with beforehand. Other garments not too complex are laid on a marble slab and scrubbed with palm-oil soap.

Many garments restored to natural color in laundries, supposedly by cleaning, are in reality dyed over. The dye is dissolved in a tub of water and the garment floated in and left to stand awhile.

Wool and slik garments in all fast colors, such as brown, blue, etc., and black, are washed in soap bark, which takes out all the grease and seems to give new body to the ma-

washed in soap bark, which takes out all the grease and seems to give new body to the material. Soap bark restores black, however rusty or green. The secret of its use is to have it very strong. The laundries put two tablespoonfuls in nearly two quarts of water and boil it down to one quart, which they put in a bucket and add warm water. Sometimes in a bad case this strength is doubled.

If there is only a greens spot to be taken

in a bucket and add warm water. Sometimes in a bad case this strength is doubled.

If there is only a grease spot to be taken out the part is covered with prepared chalk and laid between flannels with a warm fron on it. If it is rust on cotton fabrics the spot is covered with salt and lemon juice poured through it, and after the lemon juice warm water. Only cottons can be thus treated.

Lace is washed in borax, soap, and water, stiffened, if desired, with borax, and pinned between flannels and pressed. Flannels are washed in borax, soap and tepid water, and pulled the way of the warp and of the weft four or five times while drying.

It is easy enough to wash a made up dress; the trouble is to iron it, and here we are nearer a mystery. The dyeling establishments are supplied with irons of endless variety, of all sizes and shapes down to the most minute. The problem is to iron a garment so that the ironing will not be suspected, and naturally this requires skill and care.

and naturally this requires skill and care.

A girl will sometimes spend three days in pressing one waist and sleeves. She must know just how hot her irons can be, and she must go over every square inch and between every gather with irons often as fine almost a padder.

as needles.

The only mystery in doing these things is in taking infinite pains.—Chicago Times.

FASHION SIDES WITH ECONOMY. The weeks just passed have enabled many shoppers to collect at a comparatively small cost "remnants" of cloths, siks, chiffons, laces, ribbons and the like. Where these "bargain remnants" have been selected with a certain amount of regard for their possibilities they may be made to return with interest the money and time expended in this pur-chase. The truth is that to-day fashion is smiling amiably on the costume which is made of assorted materials, giving you a spe-cial opportunity for encompassing elegance

From remnants.

You may make a skirt of cloth, a vest of accordion-plained chiffon, with a lace yoke, and the jacket, bodiec, and sleeves of cloth of a different shade, and may confidently hope a different shade, and may confidently hope to achieve success. Then, again, the short plece of brocade may be utilized for the tea jacket, and the few yards of lace which you doubtless picked up under reduced circumstances may be calculated safely to form a vest, a flounce beneath a basque of the jacket, which might be cut in tabs, and to trim the full sleeves, which, according to the latest ethies of ia mode, are only to be full down to the ellow and to set closely to the wrist and the elbow and to set closely to the wrist and fall over the hands. These frids of lace over the hands, which half conceal and half reveal,

the hands, which half conceal and half reveal, are eminently becoming.

Thin sliks may be successfully used for dressing jackets lined with nun's veiling. There is no piece of lace which you have bought at the sales too small to be considered of use. It takes but few inches to-day to make the bib, that indispensable addition to our attire, which the longer we seem to know the more we seem to admire, the reason for this being perhaps not difficult to find, for it may be discovered in the undeniable fact that lace at the throat is universally becoming. Lace, too, may be used to form the popular yoke, which shall be transparent for an evening dress to be worn at home, while it requires but a small quantity to form the lace epaulets. but a small quantity to form the lace epaulets,

we call the early "Victorian bertha."

Are you the fortunate possessor of a little girl? If so, you can use the length of two yards of faced cloth. It will make a perfectly plain frock, cut square back and front, plaited into the waist with braces and a sash plaited into the waist with braces and a sash of black watered ribbon, and it is worn, over a white lawn camisole with large Garibaldi sleeves, made with a yoke striped with inser-tion and tucks. Here is a chance for econ-omy for all mothers. The camisoles are to be contrived out of odd lengths of embroidery, while the limited amount required by the frock tells its own tale of thrift, an I of course frock tells is own tale of thrift, and of course the combination of color may be varied pleas-ingly, scarlet cloth with black ribbors, navy blue with heliotrope, old rose color and tan velvet ribbons. The choice is infinite.—North American, Baltimore,

THOUGHT WORTH REMEMBERING

In one of her most delightful stories Sarah Orne Jewett makes an old farmer who has recently lost his wife recall feelingly to his son how she enjoyed the first warm weather: "Poor mother, she'd be out of doors twenty times a day just to look around and take it all in." How many men would have this love of nature to remember in their mothers and wives? It is not that women do not enjoy the Spring sunshine, but they do not make sense of growing things. Few persons go in from a moment's sojourn by the doorstep in Spring without taking in some of the sunlight in their minds and faces for the happiness of

the family.

I sympathize fully with the men who lie around on the grass of our parks or sit on the benches in the Spring sunshine. At times I even find it in my heart to envy them—all those men who have time to breathe in the life and light of the season, and never a woman among them! Of course it's all wrong for them to waste the golden hours in any such lary fashion. They should be up. any such lazy fashion. They should be up and doing. The proper quotations for them are doubtless those that aliade to the ways of the busy bee and the industrious ant. Yet what is the use of living if one can't make time to enjoy life?

Livich, it were possible to persuade arrays.

time to enjoy iffe?

I wish it were possible to persuade every one who reads this to stop an instant by the open door or window twenty times a day, or oftener, to realize the pleasures of the soft sky and warm air and earth where the grass is sprouting, to look at that glorious time lake clittering in the sunshing and resolve even as is sprouting, to took at that giorious time take glittering in the sunshine, and rejoice even as it rejoices. Few pleasures in this world, be they what they will, equal the instinctive delights of the first few days of Spring mildness. For these incomparable hours each year every one recalls the glow of youth, its sentiment, its poetry. It is doubtless the effect of the same magnetic star which calls the leaves and flowers and is too evolutions. and flowers, and is too exquisite to last for a single season.—Chicago Times.

Facts and Fancies. It is a notable circumstance that mothers who are themselves open to severe comments as to their moral character are generally most solicitous as to the virtuous behavior of their

"Remedies for toothache, my friend," said a philosopher, "will be found to afford in-stant relief in every case but yours." To many there is no earthly influence which compares with that of a sleeping child. Before it pride, vanity, and self-concert give

Fantastic candlesticks are to be seen in ranastic caldiestics are to be seen in china shops of late in flower designs. There are tulips, crocuses, and roses, all made so that the flower, wide open, will hold the can-dle inserted. They are very realistic, but not particularly seemly. One does not fancy the thought of a light thrust into the heart of a flower.

a flower.

"There is an economic side to the big sleeves of to-day, after all," said a sprightly young mother the other day, "and they make over beautifully into frocks for the children."

What Shall Lady Riders Wear?

ew have ventured into "bloomers" with long cont uppers, and an occasional rider has aphort skirts. No one as yet—at least in New York—has had the temerity to don a short skirt costume and appear in it sans leggins,

Nork—has had the temerity to don a short skirt costume and appear in it sans leggins, sans top boots.

Men cyclists regard even the non-expensive trouser leg as an undesirable handicap, and they discard it in favor of knee breeches. And women find the weight of long skirts an even heavier tax on their strength and a serious drawback to the enjoyment of cycling. At every upward movement the knee has to lift a mass of stuff, and when only a mildly stiff breeze has to be faced the handicap of long drapery compels the woman to exert herself two or three times more than her skirtless escort if she desires to keep pace with him. The long skirt also makes the mount unnecessarily "fussy," since comparatively few women do the "spring" mount, and the pedal mount necessitates a preparatory hitching about of drapery.

We are not prepared to adopt the masculine costume in toto, sensible as it is, and the question is, How near may we approximate to it? How much tribute must we still pay to convention? If we may display legs (and mostly for vanity's sake) at the seaside, what same reason is there for denying us the privilege of shortening our skirts in the interest of comfort and hygiene? To my mind the hideous bloomer half-way measures are repulsive and suggestive, as mock modesty always is; and, although it is hardly to be expected that women will readily take to so gadical a change as the one I advocate, there is no doubt of its ultimate adoption.

This design is submitted as an excellent

s no doubt of its ultimate adoption.

is no doubt of its ultimate adoption.

This design is submitted as an excellent model for a bicycling suit. That the skirt is abnormally short is a matter of little moment, since it can be lengthened at will without at all interfering with the design.

A nabit-like effect and not an attempt at picturesqueness should be aimed at in a cycling costume. It should be quiet in color—gray or blue, preferably navy blue, as this is more becoming than gray. After five years of experience the writer prefers storm serge as the best all around useful materials. Corduroy is liked by some, but as cycling is an exas the best all around useful materials. Cord-uroy is liked by some, but as eyeling is an ex-

uroy is liked by some, but as cycling is an exceedingly heating pastime, frequently reducing its devotees to a Turkish bath condition of perspiration, a more pliable and less heavy material than corduroy is desirable.

For reasons stated above the starched collar and ditto shirt front should be shunned. They may look natty when the rider starts out, but a spin up a hill or two under a hot sun will render the linen unfit to be seen. Wear next to the skin a suit of union underwear (light or heavy weight according to the season of the year) and over this knickerbockers. Dispense with corsets and in their stead wear a pense with corsets and in their stead wear a coned waist fitted to the figure made of some of toned waist litted to the figure made of some of the finer grades of waist lining. Do not wear leggins; whether they be of cloth, leather or or "jersey" they are intolerably hot, and the sweating process they impose on the legs must be harmful.

must be harmful.

As to footgear, do not ruin the appearance of your ankie and ealf by wearing Oxford ties with a short skirt. Try the effect before your mirror of slippers, ties and boots. You will find that the first and last preserve the symmetry of the feet, ankles and legs, which the ties destroy. Book of the oxform that one passed. destroy. Boots (the ordinary button or laced model) disguise the size or clumseness of unsightly ankles.

True and Tried Receipts.

There are three ways of cooking old potatoes which are particularly nice in the Spring season. Cut off the stem and put them to boil in a kettle of boiling water which has been slightly salted-with their skins on. Do this the day before you want to use them, simply removing the jackets as soon as they are done.

For breakfast slice the potatoes lengthwise and fry brown, slice by slice, in hot cottoline or lard; salt and pepper to taste, and send to the table very hot.

to the table very hot.

'Chop the potatoes when quite cold in the hash-bowl until they are the size of dice. Fry in butter, pepper and sait liberally, and send to the table hot.

Chop cold potatoes in the above manner, fry in one spoonful of butter and one gill of milk, into which one tablespoon of flour has been stirred. Season to taste and serve hot. Take six good sized cold potatoes and three Bermuda onions the size of black walnuts, chop them together quite fine, add pepper, sait, one-half tenspoonful of made mustard, and a half coffeecupful of vinegar; mix thoroughly and serve as a solad.

and a nair collectupint of vinegar; mix thoroughly and serve as a solad.

Corn fritters are much more palatable just now than canned corn served in other ways. Take four eggs for a pint can of corn. Beat the eggs whites and yolks together only until thoroughly broken; add one gill of new milk and two tablespoonfuls (it may take a little more flour) of flour and one of melted butter. Stir all together well and drop from a hig spoon into a very hot and well-greased griddle. The latter should be so theight that the fritter will not spread much, but retain the real shape of the spoon. Fry a nice brown and serve it immediately.

MODERN COOKING BY THE AID OF ELECTRICITY.

I had heard that one could see cooking done by electricity here, and on inquiring for its exact location was directed to the end of the north gallery on the electrical building at the Fair, where I found it in full operation. Many samples of delicious daintie were passed around, the white-capped chef turning out such delicately browned griddle cakes that one's mouth watered for a taste, Here, by means of especially prepared kitchen utensils, one is shown how to crok in the most convenient and inexpensive manner possible, and with the least trouble. In fact, electric cooking bids fair to prove the long-sought solution of the servant problem in the

average family.

All that one needs to start with are the electric wires through the house. There is no range. An ordinary kitchen table suffices. On one end of this the electric oven can be placed, and on the other end the switch-board, with wires for attachment. Three board, with wires for attachment. Inree
metal dis-s were on exhibition, just under the
surface of which one can, at close quarters,
easily discern the minute hairlike incandescent wires which are evenly distributed all
over them. Here we saw the astonishing sight
of water bubbling and boiling in an ordinary glass tumbler, which did not break as it would do if placed upon a stove or range, simply because the heat is so equally distributed over the surface of the disc. The griddle cakes, which the cook was frying on another of these discs, were of a delicate brown tint, which extended to their very edge in a beautiful uniform color. No white un-cooked borders, or burnt edges with a soggy, heavy center, when cooked in this way. All the necessary kitchen utensits are pre-pared with the incandescent wires in the bot-

tom, cast in the enamel resisting plate. There are a stew pan, kettle, gridiron, griddle, skil-let, chailing dish, frying pan, and Vienna coffee pot. Each carries its wire attachment, which has only to be connected with the switchboard, when sufficient heat is gener-ated to cook the food more quickly and with much less waste than with a soul or gas sternmuch less waste than with a coal orgas store. Asbestos plates can also be placed under the coffee pot and chaffing dish when in use on the table to keep them from burning the linen. A breakinst of steak, potatoes, coffee, and pancakes can be easily prepared in twenty minutes, with no fires to light and no waiting for things to get hot, no smoke, no fames, no ashes, and everything ready at a moment's notice. It has been proved that two broilers, a griddle, and three irons can be ran at the same expense that one ordinary broiler costs with a gas stove. much less waste than with a coal or gas store

with a gas stove.

Those who have used it testify that the jutes of the meats broiled by electricity are more thoroughly retained therein, and that only those who have tried it know the merits of a truly delicious beefsteak. There all kinds of irons also, and one of these will suffice the jaundress for as long as its wire is attached. of irons also, and one of these will suffice the inundress, for as long as its wire is attached to the board there is no need of changing it. The heat is retained, and a clever combination of asbestos keeps the handle without warmth. Another great convenience is the ability to attach this iron to the wires in any part of the house. In Summer weather, in the country, the linen of the entire family could be ironed on the veranda, for a cool, refreshing breeze does not affect the heat of the utensil in the least.

The oven is most complete in all its adjuncts. With the thermometer on top a glass window to enable the cook to inspect the inside, which is also lighted by electricity, the temperature and the roast itself can be carefully watched. There are six electric plates in the oven; three over the spit and three below. Being airtight, it is never necessary to open the door to baste.

the meat, as the generated vapor within bastes the latter automatically. In ten minutes after turning on the current the oven can be heated to 300 degrees. Then the roast is put in and the heat reduced to 260 degrees by turning the switch. Suppose the meat to weigh sixteen pounds; it should be left there for two hours without opening the door.

The oven retains its temperature of 250 degrees, the meat is inaturally basted without trouble, and is baked all over an even brown. No heat is lost, so that it is cooked in less time than in an ordinary oven where, with opening and shutting the door, with drafts, etc., 94 per cent. of the heat is lost and only 6 per cent. saved. Here one saves 94 per cent. and loses 6 per cent.

This electrical apparatus, although introduced only two years ago, is becoming widely known and is much used in the kitchens of club houses throughout the country. The hotels of New York, Philadelphia, and Washington are beginning to take it up, and many private residences are now provided with this convenience. Every bit of food placed before the fastidious members of the Minnesota Club of St. Paul is cooked by electricity, and they all testify to the merits of the roasts and the juiciness of the steaks and chops cooked in this manner.

The Mondamin club, of Sioux City, and hotels in Illinois, Kentucky, and in fact all over the West and South are enthusiastic in its praise. One can furnish a kitchen with the whole apparatus and all the necessary utensils for \$75. But it is really not important to have them all to start with. One can commence by procuring the switchboard, three discs, the oven, and coffee pot, using one's own utensils on the discs until the experiment has been tried. Annie Barbours.

BREAKFAST IN VENICE;

LOITERING GASTRONOMERS. How your heart warms and your blood ingles when you remember that first morn-For hours you drift about. You want only the salt air in your face, the splash and gurgie of the water at the bow, and the low song Giorgio, the boatman, sings to himsel as he bends to his blade. Soon you dart into a cool canal, skirt along an old wall, waterstained and worn, and rest at a low step. Giorgio springs out, twists a cord around as iron ring, and disappears through an arch-way framing a garden abloom with flowering

ines.
It is high noon. Now for your midday It is high noon. Now for your midday lunch. A few minutes later Giorgio pushes aside the vines. He carries a basket covered with a white cloth. This he lays at your feet on the floor of the boat. You catch sight of the top of the siphon and a flagon of wine, Do not hurry, wait till he serves it. But not here, where anybody might come; farther down, where the oleanders hang over the wall, their blossoms in the water, and where the air blows cool between the overhanging

Later Giorgio draws all the curtains except the side next the oleanders, steps aft and fetches a board, which he rests on the little letches a board, which he rests on the little side seats in front of your lounging cushions. On this board he spreads the cioth and then the seitzer and Chianti, the big glass of pow-dered ice and the little hard Venetian rolls. (By the bye, do you know that there is only one form of primitive roll the world over?) Then come the chese, the Gorgonzola, active, alert Gorgonzola, all green spots, wrapped in a leaf, a rough-jacketed meion, with some

a leaf, a rough-jacketed melon, with some flgs and peaches.

Last of all, away down in the bottom of the basket, there is a dish of macaroni garnished with peppers. You do not want any meat. If you did you would not get it. Some time, when you are out on the canal or up the Gui-decen, you might get a fish freshly broiled from a passing cookboat serving the water-men—a sort of floating kitchen for those who are too poor for a fire of their own—but never meat.

Giorgio serves vou as daintily as would a woman; unfolding the cheese, splitting the rolls, parting the melon into crescents, flecking off each seed with his kuife, and last, the coffee from the little copper coffee pot, and the thin cakes of sugar, in the thick, unbreakable, dumpy little cups. There are no courses in repast. You light a cigarette with your first mouthful and smoke straight through; it is that kind of a breakfast.

Then you spread yourself over space, flat on your back, the smoke curling out through

on your back, the smoke curling out through the half-drawn curtains. Soon your gondoller gathers up the fragments, half a meion and the rest—always enough for two—moves aft, and you hear the clink of the glass and the swish of the siphon. Later you note the closely-caten crescents floating by, and the empty leaf. Giorgio was hungry too.

DRESS DRIFT.

Butter shades are very pretty in bourdons, oint de Genes, point de Venise and other Knife-plaited frills and lace ruffles are still used as trimming on children's aprons of dotted Swiss and nainsook.

leather, covered with moire.

A fine blue serge seaside gown has a van-dyked yoke of red satin, covered with open-work black silk passementerie. A Maria Antoinette fichu of pale green and white tinted gauge was edged with a tiny froil of green gauge and narrow white Valen-

The newest chains for the lorgnette are made of extremely thin silver or gold links, with pearls, rubies, or garnets set at distances of about an inch and a half.

The waist of a pretty theater bodice had a high neck and elbow sleeves, the only trim-ming being a large jabot of white slik muslin thickly fringed with silver bullion. A picturesque "granny bonnet" for a little girl was made of white bengaline shirred over chords and trimmed with quilted pink satin ribbon and ruchings of white lace,

The foundation of a handsome ball gown is white satin. This is draped over with white slik net embroidered elaborately with jet spangles. The effect is dazzlingly rich. Dotted Swiss and Valenciennes lace, with entredcux lace trimmings, run through with white, pink, baby blue or pearl gray satin baby ribbon, makes beautiful infants' caps. Odd hairpin boxes are of white enamel in the shape of fleur de lis. Among the pretty silver trifles for the toilet table are delicately

An unusual combination in handkerchiefs showed boiling cloth with a border of Smyrna lace. Some very pratty and inen handkerchiefs were bordered with beautiful

point de Gene. sleeves entirely covered with black guipure lace and are worn with shirts and accordion-plaited black silk muslin. Paie-yellow silk, covered with the black guipure, is exceed-

A ten jacket of white crepon was lined with rose pink China silk and oddly trimmed with bands of black face insertion over rose pink satin ribbon. The coat skirt of this jacket, the collar, and waist were fluished with ruffles of white lace over similar ones in black. Scalloped crepe edges in various designs

are stil seen on mourning veils. There seems to be quite a demand for white net d'esprit for children's veils. For the Summer hat there is nothing daintier and cooler looking—and, I may add, nothing more perishable—than folds of tulle in black, white, or dark blue.

Young Philosophers' Sayings First Little Girl—My mamma brought home a tenspoon with "World's Fair" on it. Second Little Girl—Huh! My mamma brought home a tablespoon with "Palmer House" on it,—Traveler's Record.

Toddles-Papa, which are the bestest, ladies

or mens? Papa. Ladies, my dear. Toddies

Then don't you fink you an' mamma ought
to be patienter wif us boys, 'enuse we got a
wrong start—don't you see?—Harper's Young
People. "My baby brother knows more than yours does," asserted Mollie, "Betcher he doesn't," retorted Jennie. "My little brother can talk so piain you can understand what he says," "Huh!" jeered Mollie, "My brother can talk so the smartest man can't understand him; but he knows what he means,"—Jewish Messenger.

Visitor—Tommy, I wish to ask you a few questions in grammar. Tommy—Yes, sir. Visitor—If I give you the sentence, "The pupil loves his teacher," what is that? Tommy —Sar asm.—Glasgow Citizen.

Emma was taught by her mother to go through her regular prayers and to add any special petitions suggested by her needs at the time. On one occasion she was ill and suffering some pain and considerable inconvenience from nausea, and her simple prayer at the end of the regular vesper offoring was. "Oh, Lord, bless poor little Em and make her well, for who wants to be frowing up all the time?"—St. Louis Republic.

MEN AND WOMEN OF THE TIMES.

three-cornered note pierced with a hat pin on his pincushion. "Dear papa, will you please speak to Lucy, who is so annoying," etc.

"Dear papa, would it trouble you to advance me," etc.

"Dear papa, won't you suggest to mamma, but don't let her know I put you up to it?

A more decorously ordered family one would scarcely see. It is true that the various members are rarely on speaking terms at the same time, but owing to the daily correspondence with the diplomatic head of the family the proprieties of lite are handsomely observed.

There is a man who says that all this talk about girls progressing so rapidly is nonsense, that girls are girls always, and the girl of 100 years ago isn't a bit different from the girl of to-day, except in the single detail that she is dead. Girls hearts are all in the same place, he claims. They fall in love, according to this preposterous man, and act just as silly as they ever did; they—but then these are only the weak utterances of a man, and he cannot be supposed to see things as they really are.

Nearly a quarter of a century ago Punch thus differentiated: "What in woman is called curlosity in a man is grandicupuently magni-fled into the spirits of inquiry."

About the most cherished object among man's belongings is not his wife, his new baby, his club—these are of secondary importance—but his umbrella. Through sunshine as well as rain he will fondly carry this silken roof with steel rafters. He finds it after a time a part of himself, his companion in his joysand sorrows. I know one very stunning masculine in this city who would. I am certain of it, rather be parted from his best girl than the nattily furied umbrellathat is so dear to his heart. He totes it about by day and night. I have sometimes had an irresistible longing to hide it from him when he has dropped in for a friendly chat just to see what an effect it would have on his Chesterfield manners. They would quickly go to pieces, I am positive of it.

What is this? The clergy in the voice of the Rey, Dr. Van Something advising young college men not to fail in love or mix heart experiences with

their studies?
Go to the Rev. Van Something, go to! If
the men wait till they are old and wise maybe they won't fall in love at ail. An English woman writes in one of their journals: "The mana sh woman is peculiar to England. An American woman does pretty nearly everything a man does, but she doesn't do it in a mannish way."

"There are a good many reasons, says an exchange, why a man should marry and a good many why he should not. Those why he should not are never revealed to him until after marriage."
That's very true, but how about the women?

Thanks, awfully!

THE STRANGE ART OF LAUNDERING THE STOMACH.

"Laundering the stomach" is one of the newest things in medical practice. If the wiseacres are to be believed, it means a revolution in the treatment of dyspepsia. "Laun dering the stomach" is a medical slang phrase, not to be too literally taken by dyspepties. It does not involve the washing or ironing of the organs of digestion in the sense that the terms are used in most house-holds on Monday. The idea of washing the stomach, or to be more exact, the idea of rinsing it out with warm water originated in Paris, like many other of the good things in life. In Paris, says the New York Sun, it was used with your graftighter washing in the test used with most gratifying results in the treat-ment of celebrities who were chronic suffer-

ment of celectries who were chronic suiter-ers from dyspepsia.

Recently Dr. Edson and other New York practitioners got hold of it, and after ten weeks' experimentation they declare without hesitation that within a year's time the physician who does not take in laundry work cian who does not take in landing work will be far behind the times. The operation con-sists of nothing more or less than thrusting a small rubber tube down your assophagus into your stomach and pouring in through the tube a quart of warm water, which is after-wards siphoned out in much the same way as the farmer emuties the contents of one cider barrel into another.

The average human stomach holds a quart, although bibulous persons often do not recognize this limit. Therefore a quart of warm water constitutes a "dose," and four d ses are given to the patient at each treatment, The water is allowed to remain in the stomac for a brief space, during which a gentle rins ing movement goes on, nature lending the doctor a helping hand, as she invariably does when she agrees with him. The apparatus required for the treatment consists of a soft rubber tube six feet in length, rubber funnel,

receiving basin, a pitcher, a gallon of water, and a sensible doctor.

It is no small trick to put a rubber tube down a hunan asophagus, nor, for that matter, is it a trick to be attempted by a novice, who, in all likelihood, would get the novice, who, in all inscended, would get the tube into the windpipe instead of the asopha-gus. The patient throws back his head, so that his asophagus is in as nearly an up-right line as possible. The doctor thrusts the tube in slowly, and it slides down the

metus-lined canal as easily as if it were a speconful of Christmas pudding and the sub-ject a five-year-old boy.

After the treatment is finished, the patient is a trifle weak, and, in the words of one who has tried it, "Your stomach feels the way your foot does when it is asleep." It won't be long before a man, meeting a friend on the street, will hear him say: "In a hurry. I feel all out of sorts and I'm going to have my stomach laundered."

Now that the hot weather is upon us, dress the children as cool as possible, but protect their delicate skins from all rough, unneces sary starched seams. It is so hard for them even if big enough, to leave their play to come and complain, and then it is so easy to say, "lun along and play like a dear baby," without ever stopping to find out what is the matter; that it is better to start them out

matter; that it is better to start them out right, rubbing down all the rough edges, as you hope to eventually do.

A pretty dress for a child from 4 to 10 is made of oil-boiled turkey-red percale, with a small white polika-dot. Make the waist with a pointed yoke and full the lower part of the body on to it. Cut the neek in a small V and turn a wide circular collar back from it, well over the sleeve, and edge the collar with white insertion. Make the circular sleeve trimming the cuff, gather the lower part of the waist and circular skirt into a band of insertion, and place a Spanish flounce of the insertion, and place a Spanish flounce of the material on the skirt about eight inches from material on the skirt about eight indies from the top. Head the flourne with insertion, Cut the goods from underneath the trimming. Fasten in the back with gold buttons. Stylish for a child from 4 to 9: Full soft white material, or white with a delicate stripe from the neck, inserting side gores from un-der arm to make the skirt of sufficient full-ness; finish at the bottom with a ruffle edged with lace, and at the neck with a deep lace collar. Make the sleeves full and to the ellow finish with deep ruffles of lace. Wear with dark green velvet sleeveless jacket.

Natty for a child from 7 to 9: Seal-brown
accordeon-plaited skirt of soft wool to the
knee, white China silk blouse, with small gold
stads and seal-browa velvet sleeveless jacket; One more: Delicate pink percale hairlined

One more: Delicate pink percale hairlined with white; box plait the front into a square yoke; make tight litting under arm, body, and box plait thereon extra fullness; finish at the bottom with a deep hem, and at the neek with white circular cape with turn-down collar; make the sleeves rather tight-fitting, with deep ruffle of face from the shoulder to fall under collar of goods. M. R. A Sensible Caution. If you wish to be regarded as absolutely

au fait do not prance out in the street don up in your lace trimmed, ribbon-bedecked frocks, no matter how pretty they may be The woman who dresses correctly chooses quiet colors, made on the most severe style. But when this stylish maiden passes through the front door of her home she lays asias the cioth tailor-made gown and blessoms forth in dainty laces and muslins that are as lovely as a Summer dream.

The Eyes Have It. Mike—Do you think this way of voting by eyes and noes is fair? Terrence-I do. Why? Mike-Divil a bit of it. Don't you know

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